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## Colombia

### Food and Agricultural Import Regulations and Standards

### Export Certificate Report

2005

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**Report Highlights:**

Export certificate requirements for exporting food and agricultural products to Colombia.

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**General Requirements:**

The Colombian Government requires the following certificates in order to import food and agricultural products. All processed food products must be registered with the Colombian Government, although no certificate is required to accompany each shipment.

In order to import animal products and unprocessed plant products, the importer should first request an import permit. No product should be loaded in a vessel before the import permit is received and the sanitary statements required in it are written on the USDA export certificate. The import permit has a 90-day validity after issuance and is only useful for one shipment. Every shipment must be accompanied of an import permit and its corresponding USDA export certificate. The agreed sanitary statements should be written both in English and Spanish on the "remarks" section of the export certificate or provided on an FSIS or APHIS letterhead certificate. An APHIS veterinarian or equivalent FSIS official must sign the export certificate.

**Section I****EXPORT CERTIFICATES FAIRS MATRIX - 2005**

<b>Products</b>	<b>Title of Certificate</b>	<b>Attestation Required on Certificate</b>	<b>Purpose</b>	<b>Requested by</b>
All processed food products	Free Sale Certificate	The product is produced and sold without legal restrictions in the national territory (of the exporting country).	To verify that the product is sold in the exporting country and it is not a product that transshipped from a third country. The certificate is required for product registration.	Invima – the GOC Agency for the Surveillance of Food and Medicines, under the Ministry of the Social Protection.
Unprocessed plants and plant products	APHIS phytosanitary certificate (PPQ form 577 of February 2001).	The sanitary statement is different for each type of product. See the explanation below.	To guarantee the product will not introduce plant diseases or pests. The certificate must accompany each shipment.	ICA - the GOC Colombian Agricultural Institute, under the Ministry of Agriculture and Rural Development.
Meat and meat products	Meat and Poultry Export Certificate of Wholesomeness. FSIS Form 9060-5 of 7/19/01.	Please see the following section for the specific statements required.	To guarantee that the product and raw materials were produced under sanitary conditions under the supervision of FSIS. This is required for each shipment.	ICA - the GOC Colombian Agricultural Institute, under the Ministry of Agriculture and Rural Development.

Products	Title of Certificate	Attestation Required on Certificate	Purpose	Requested by
Pet food	APHIS Export Certificate VS form 16-4 of March 2004.	See below for the agreed statement of May 2005.	To guarantee the product will not introduce animal diseases into Colombia and the raw materials were produced under sanitary conditions. Required for each shipment.	ICA - the GOC Colombian Agricultural Institute, under the Ministry of Agriculture and Rural Development.
Dairy products	APHIS Export Certificate VS form 16-4 of March 2004.	See below for the agreed statement of February 2005.	To guarantee the product will not introduce animal diseases into Colombia and the raw materials were produced under sanitary conditions. Required for each shipment.	ICA - the GOC Colombian Agricultural Institute, under the Ministry of Agriculture and Rural Development.
Wood packing material	Seal stamped in the wood products showing that it was treated in accordance with international conventions	None. Just the verification that the product carries the required seal.	Compliance with wood packing material directive under the International Plant Protection Convention (IPPC)	ICA - the GOC Colombian Agricultural Institute, under the Ministry of Agriculture and Rural Development.

## SECTION II – SPECIFIC ATTESTATION REQUIRED ON THE EXPORT CERTIFICATES

### 1. Processed Food Products

**Free Sale Certificate for Processed Food Products.** The Colombian Institute for the Surveillance of Food and Medicines (Invima) requires this certificate for registration of food products. The document does not need to accompany individual shipments. All processed food products must be registered.

Invima is an agency under the Ministry of the Social Protection that supervises food safety, much as FDA does in the United States. Usually, this certificate has validity for one-year and must be issued by a sanitary agency stating that **the product is being produced and sold without legal restrictions in the national territory** of the exporting country.

This document has caused problems to exporters of U.S. processed food as it consists of a statement that the products are freely sold in the United States and it is not customarily

issued by the local, state or federal agencies. The exporters have usually resorted to the state departments of agriculture to provide a certificate on the official stationary signed by an officer following the indications given by the importer in Colombia and/or the attorney who was empowered by the exporter to conduct the product registration process with Invima.

The format for the statement is not specified by Invima, but exporters are required to provide the same information as domestic producers. The **Free Sale Certificate for Processed Food Products** issued by Invima for domestic products contains the following information and is printed in Invima's official stationary:

*Folder number for the case*

*Identification number for the case*

*Date*

*Product (a detailed description of the product and its presentations)*

*Brand (registered brand or brands)*

*Sanitary register:*

*Sanitary register number*

*Expiration date of the register*

*Authorization to produce and sell (this specific product(s))*

*Issued by Invima*

*Owner of the register and location*

*Producer(s) and location*

*Statement: "the undersigned Deputy Director of Sanitary Registration at Invima certifies that this product is authorized to be freely commercialized without legal restrictions for human consumption in the national territory"*

*Issued in Bogota on (date) as requested by the legal representative or the empowered attorney of the register owner.*

*If there is a mistake in this document, the legal representative or the empowered attorney may request a correction during the following five (5) days after the delivery of this document.*

*Note: The use of the information contained in this certificate is exclusive responsibility of the register owner.*

*This certificate is valid only in its original document and for 12 months.*

*Signed by*

*Title*

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The certificate of free sale issued abroad must carry an "apostille" seal per the Hague Convention of October 5, 1961 or be notarized by a Colombian consulate. The product registration has a validity of 10 years and can be renewed by submitting the required supporting documents, including this one.

## 2. Certificates For Unprocessed Plant Products

Importers must get an import permit from ICA (the Colombian Agricultural Institute) in order to import plant and animal products. No product should be loaded in a vessel before the import permit is received and the sanitary statements required in it are written on the USDA

export certificate. The import permit has a 90-day validity after issuance and is only useful for one shipment. Every shipment must be accompanied of an import permit and its corresponding USDA export certificate

An APHIS phytosanitary certificate (PPQ form 577 of February 2001) containing the required sanitary statements for the specific product should accompany imports of unprocessed plants and plant products. The required sanitary statements should be written both in English and Spanish on the "remarks" section of the export certificate or provided on APHIS letterhead certificate. An APHIS veterinarian or equivalent must sign the export certificate. ICA has established registration requirements for importers of seeds, fruit and ornamental reproductive materials.

### 3. FSIS Import Certificate Requirement for Meat and Poultry

An FSIS certificate must accompany each shipment of meat and poultry and/or products. Colombia accepts imports from all FSIS approved plants. Below are the certificate requirements agreed with the Colombian Government and currently included in the FSIS export certificate library. As noted above for unprocessed plant products, importers are required to have an import permit before importing meat and poultry products.

Meat and Poultry Export Certificate of Wholesomeness (FSIS form 9060-5 of 7/19/2001)

**Notes:** Asterisks (\*) indicate the most recent revision to these requirements. To search, click on your browser's "Edit" menu, then click on "Find (on this page)". Enter "\*" in the "Find What" field; then click "Find" or "Find Next" until all asterisks have been identified.

Linked FSIS letterhead certificates are available in PDF Only.

#### Eligible/Ineligible Products

##### A. Eligible

1. Pork and pork products.
2. Protein-free tallow (0.15% maximum insoluble impurities), products derived from protein-free tallow and gelatin and collagen exclusively obtained from hides and skins.
3. Poultry and poultry products, except as indicated in B. Ineligible.

##### B. Ineligible (due to SPS restrictions)

1. Beef, goat and sheep and by-products thereof including meat and bone meal, concentrated animal feeds and any mammalian protein for animal feed.
2. Uncooked poultry from the following states: California, Connecticut, Delaware, Maine, Maryland, Michigan, New Jersey, New York, Pennsylvania, Texas.

#### Labeling Requirements

- A. In addition to U.S. labeling requirements, the following information must appear on the carton:
  1. Name of the product
  2. List of ingredients (if a multi-ingredient product)
  3. Net weight (in metric units. May be in English only)

4. Producer name and address (May be in English only)
5. Origin country
6. Lot number (May be in English only)
7. Expiration date (day/month/year format. May be in English only)
8. Conditions of storage
9. Date of packaging\*

**Packaging Requirements\***

- A. Meat and poultry products must be packaged in strapped cartons.
- B. Shipping containers must be sealed; commercial seals are acceptable.

**Documentation Requirements**

## Certification Requirements:

- A. Meat and meat products - Obtain FSIS Form 9060-5 (7/19/01), Meat and Poultry Certificate of Wholesomeness.
- B. Cooked poultry products - Obtain FSIS Form 9060-5, Meat and Poultry Export Certificate of Wholesomeness. Additionally, the following statements must be typed in the "Remarks" section or provided on a [FSIS letterhead certificate](#):
  1. *The meat was derived from birds that were born and raised in the United States or Canada. / La carne procede de aves nacidas, criadas y cebadas en Estados Unidos o Canadá.*
  2. *The state from which the meat originates and/or the state where the processing plant is located, have not registered outbreaks of avian influenza (H5 and H7 subtypes) in the last two years. The consignment of meat comes from birds which have been kept in an establishment free from Newcastle disease and no situated in a Newcastle disease infected zone and which have been slaughtered in an approved abattoir not situated in a Newcastle disease infected zone. / El Estado o Estados donde se origina la carne y/o se localiza la planta procesadora no ha(n) registrado brotes de influenza aviar (subtipos H5 y H7) en los dos últimos años. El cargamento proviene de aves que han sido mantenidas en establecimientos libres de la enfermedad de Newcastle y no estan situados en una zona infectada por esta enfermedad y han sido sacrificadas en un matadero que no esta situado en una zona afectada por la enfermedad de Newcastle*
  3. *The United States is free of velogenic Newcastle disease. / Los Estados Unidos es pais libre de la enfermedad de Newcastle velogénica viscerotrópica.*
  4. *The slaughter and/or processing plants where the poultry products were produced and/or processed comply with FSIS established sanitary conditions and are officially authorized by the competent authority of the United States which is recognized by the Colombian health authorities. In addition, the plants operate under the supervision of the competent authority of the United States. / El matadero y/o plantas de procesamiento donde los productos avícolas fueron producidos y/o procesados cumplen con las condiciones sanitarias establecidas por FSIS y estan oficialmente autorizados por la autoridad competente de los Estados Unidos, que a su vez son reconocidas por*

*las autoridades sanitarias de Colombia. Además, las plantas operan bajo la supervisión de la autoridad competente de los Estados Unidos.*

5. *The product has been packaged and labeled with the name and location of the facility where the product was processed and officially inspected. / El producto ha sido empacado y rotulado con el nombre y la dirección de la planta donde el producto fue procesado y oficialmente inspeccionado.\**
  6. *The means of transport, handling and loading conditions meet the hygiene requirements of the United States. / Los medios de transporte y las condiciones de manejo y cargue de los productos llenan los requisitos de higiene de los Estados Unidos.*
  7. *The cooked meat has been heated to an internal temperature of 70 degrees C (157 F) for 10 minutes, or 80 degrees C (176 F) for 3 minutes. / La carne cocida ha estado sometida a una temperatura interna de 70 grados centígrados (157 grados Fahrenheit) durante 10 minutos, o a 80 grados centígrados (176 grados Fahrenheit) durante 3 minutos.*
- C. Uncooked poultry products- Obtain FSIS Form 9060-5, Meat and Poultry Export Certificate of Wholesomeness. Additionally, the following statements must be typed in the "Remarks" section or provided on an [FSIS letterhead certificate](#):
1. *The meat was derived from birds that were born and raised in the United States or Canada. / La carne procede de aves nacidas, criadas y cebadas en Estados Unidos o Canadá.*
  2. *The state from which the meat originates and/or the state where the processing plant is located, have not registered outbreaks of avian influenza (H5 and H7 subtypes) in the last two years. The consignment of meat comes from birds which have been kept in an establishment free from Newcastle disease and no situated in a Newcastle disease infected zone and which have been slaughtered in an approved abattoir not situated in a Newcastle disease infected zone. / El Estado o Estados donde se origina la carne y/o se localiza la planta procesadora no ha(n) registrado brotes de influenza aviar (subtipos H5 y H7) en los dos últimos años. El cargamento proviene de aves que han sido mantenidas en establecimientos libres de la enfermedad de Newcastle y no están situados en una zona infectada por esta enfermedad y han sido sacrificadas en un matadero que no está situado en una zona afectada por la enfermedad de Newcastle.*
  3. *The United States is free of velogenic Newcastle disease. / Los Estados Unidos es país libre de la enfermedad de Newcastle velogénica viscerotrópica.*
  4. *The slaughter and/or processing plants where the poultry products were produced and/or processed comply with FSIS established sanitary conditions and are officially authorized by the competent authority of the United States which is recognized by the Colombian health authorities. In addition, the plants operate under the supervision of the competent authority of the United States. / El matadero y/o plantas de procesamiento donde los productos avícolas fueron producidos y/o procesados cumplen con las condiciones sanitarias establecidas por FSIS y están oficialmente autorizados por la autoridad competente de los Estados Unidos, que a su vez son reconocidas por las autoridades sanitarias de Colombia. Además, las plantas operan bajo la supervisión de la autoridad competente de los Estados Unidos.*
  5. *The product has been packaged and labeled with the name and location of the facility where the product was processed and officially inspected. / El producto*



*ha sido empacado y rotulado con el nombre y la dirección de la planta donde el producto fue procesado y oficialmente inspeccionado.\**

6. *The means of transport, handling and loading conditions meet the hygiene requirements of the United States. / Los medios de transporte y las condiciones de manejo y cargue de los productos llenan los requisitos de higiene de los Estados Unidos.*
- D. Rendered Beef Fat - Obtain FSIS Form 9060-5, Meat and Poultry Certificate of Wholesomeness. Additionally, the following statements must be typed in the "Remarks" section of the FSIS Form 9060-5 or provided on FSIS Letterhead certificate:
1. *The product consists of de-proteinized fat, and the content of non soluble impurities does not exceed 0.15% its weight./ El producto consiste de grasa desproteinizada y el contenido de purezas insolubles no exceed 0.15% de su peso.*
  2. *The processing plant that manufactured this product is under permanent official sanitary inspection./ La planta procesadora es inspeccionada permanentemente por la autoridad sanitaria competente.*
  3. *A representative sampling of the product was taken for microbiological testing with negative results./ Se ha tomado una muestra representativa del producto para análisis microbiológico con resultados negativos.*
  4. *The manufacturing process of this product is sufficient to destroy pathogenic bacteria, and the packaging of the product is designed to prevent contamination./ El proceso de producción es suficiente para destruir bacterias patógenas y su empaque está diseñado para evitar la contaminación.*
  5. *The product doesn't represent any risk for animal and human health and is used without any restrictions in the country of origin./ El producto no tiene riesgo para la salud animal y humana y es usado sin restricciones en el país de origen.*
- E. Pork Lard and/or Pork Tissues - Obtain FSIS Form 9060-5, Meat and Poultry Certificate of Wholesomeness. Additionally, the following statements must be typed in the "Remarks" section of the FSIS Form 9060-5 or provided on [FSIS Letterhead certificate](#):
1. *The origin country is free from Foot and Mouth Disease, swine vesicular disease, African swine fever, Teschen Disease, and hog cholera./ El país de origen es libre de aftosa, enfermedad vesicular porcina, fiebre porcina africana, enfermedad de Teschen y cólera porcina.*
  2. *The product was obtained from animals born, raised and fed in the United States or Canada./ El producto proviene de animales nacidos, criados y cebados en los Estados Unidos o Canadá.*
  3. *The slaughtered animals came from holdings that are not under official quarantine or restrictive movement of animals for control or eradication of livestock diseases affecting swine./ Los animales sacrificados vinieron de establecimientos que no están en cuarentena oficial o tengan movimiento restringido de animales para el control o erradicación de enfermedades pecuarias que afecten a los porcinos.*
  4. *The product was obtained from animals given both ante-mortem and post-mortem inspection and found that they were in good health conditions./ El producto se obtuvo de animales que recibieron inspección pre y post-mortem y en ambos se halló que estaban en buenas condiciones de salud.*

5. *The product was produced in a process whose temperatures exceed 100 degrees Celsius./ El producto se procesó bajo temperaturas que exceden 100 grados centígrados.*
  6. *The processing plant is under official sanitary control./ La planta procesadora está bajo control sanitario oficial.*
  7. *Microbiological tests done on dehydrated representative samples of the product showed negative to pathogens./ Las pruebas microbiológicas hechas a muestras representativas deshidratadas del producto mostraron negatividad a patógenos.*
  8. *This product is consumed without restrictions in the exporting country and therefore it does not represent a risk (of infection) for human and animal health./ Este producto se consume sin restricciones en el país exportador y por lo tanto, no representa un riesgo (de infección) para la salud animal y humana.*
- F. Fresh/frozen pork and pork meat products - Obtain FSIS Form 9060-5, Meat and Poultry Export Certificate of Wholesomeness. Additionally, the following statements must be typed in the "Remarks" section of the FSIS Form 9060-5 or provided on an FSIS [letterhead certificate](#):
1. *The meat was derived from animals which were at least three (3) months in the U.S. or Canada or since birth in the case of animals less than three months old. / La carne proviene de animales que han estado al menos tres (3) meses en los Estados Unidos o Canada, o desde su nacimiento en caso de animales con menos de 3 meses de edad.*
  2. *The slaughtered animals come from holdings which are not under official quarantine or restrictive movement of animals for control or eradication of livestock diseases. / Los animales sacrificados provienen de establecimientos que no están en cuarentena oficial o con movimiento restringido de animales con el propósito de controlar o erradicar enfermedades del ganado.*
  3. *The means of transport, handling and loading conditions meet the hygiene requirements of the U.S. / Las condiciones de manejo, cargue y transporte reúnen los requerimientos higiénicos de los Estados Unidos.*
  4. *The animals have been slaughtered under hygienic conditions, and the carcasses have been refrigerated to 2-6 degrees Celsius (32-42 degrees Fahrenheit) prior to cutting. / Los animales fueron sacrificados en condiciones higiénicas y las canales se refrigeraron a temperaturas entre 2 y 6 grados centígrados (32-42 grados Fahrenheit) antes de su procesamiento.*
  5. *The meat or meat packages are marked with the establishment number of the producing establishment. / La carne o los paquetes están identificados con el número del establecimiento que los produjo.*
  6. *The meat was produced according to the U.S. Pathogen Reduction/HACCP Systems regulation. / La carne se produjo de acuerdo con las normas del sistema de los Estados Unidos para la reducción de patógenos/HACCP (Análisis de Riesgo y Control de Puntos Críticos).*
  7. *The meat was received from the slaughter and processing of clinically healthy swine, which originate from premises and localities free from infectious animal diseases, including swine vesicular disease and African swine fever. / La carne*

*provino del sacrificio y procesamiento de cerdos clinicamente sanos que se originaron en granjas y localidades libres de enfermedades animales infecciosas, incluidas la enfermedad vesicular del cerdo y la fiebre porcina africana.*

8. *The products were subject to a freezing process or other process that guarantees the destruction of the parasite (Trichinella spiralis). / Los productos fueron sometidos a proceso de congelamiento u otros procesos que garantizan la destruccion del parasito (Trichinella spiralis).*

G. Additional certification requirements:

1. The following statement must be provided by the exporter or agent on company letterhead: \*

"The containers or transportation vehicles have been washed and disinfected."

2. All FSIS export certificates accompanying the product must be signed by an FSIS veterinarian. The veterinary degree (DVM or equivalent) must be indicated after the signature. \*

Note: An import license may be required, depending on the product and the point of entry. Exporters are advised to check with their importing agent regarding this issue.

**Other Requirements\***

- A. Colombian inspection officials will not accept product that is older than three months from the time of initial refrigeration or freezing to the time of entry into Colombia.

**Plants Eligible to Export**

At this time, all Federally inspected establishments are eligible to export to Colombia.

**4. Certification Requirements for Imports of Pet Food**

The following certification statements, as applicable, should be provided on a VS Form 16-4 for the exportation of canned, dry, or semi-moist pet foods containing animal origin ingredients to Colombia. Product description (product box on VS Form 16-4) should include the species of origin for all animal origin ingredients, as well as the nature of the product. As noted above for unprocessed plant products and meat products, importers are required to have an import permit before importing pet food.

Below is the agreed language to include in the certificate:

The first (unnumbered) certification statement must be made by APHIS. The remaining, numbered certification statements are to be made on the basis of a notarized affidavit from the manufacturer.

NOTE: All required certification statements are provided in both English and Spanish since Spanish was part of the negotiation process. Please see asterisked comments at the end, including \*\* pertaining to formatting.

The certified pet food products described herein are unlikely to disseminate agents of

infectious diseases of domestic animals. *Los alimentos para mascotas descritos en este documento no presentan posibilidad de diseminar agentes de enfermedades infecciosas para los animales domésticos.*

This office has on file a notarized affidavit from [company name] verifying the accuracy of the statements below. *Esta oficina tiene en sus archivos una declaración juramentada de [nombre de la compañía] certificando la veracidad de las afirmaciones enunciadas a continuación:*

1. All animal origin ingredients in dry pet food products have been heated to a minimum internal temperature of 900C. Canned pet food products have been treated in hermetically sealed containers with an F0 of 3.0 or more. *Todos los ingredientes de los alimentos secos para mascotas han sido calentados a una temperatura interna mínima de 900C . Los alimentos enlatados para mascotas han sido tratados en empaques herméticamente sellados con un F0 de 3.0, o mayor.*

2. Precautions have been taken to avoid recontamination of the product with pathogenic agents after heat treatment. *Precauciones han sido tomadas para evitar recontaminación del producto con agentes patógenos después del tratamiento con calor.*

3. All product has been packed using new containers and packaging materials in a manner intended to prevent contamination. *El productor ha sido empacado usando empaques nuevos y materiales nuevos de tal manera para prevenir contaminación.*

4. The product is freely sold in the United States as pet food. Product is not intended for human consumption. *El producto se comercializa libremente en los Estados Unidos como alimento para mascotas. El producto no esta elaborado para consumo humano.*

5. The product contains no ruminant origin ingredients except (include as applicable) 1) dairy; 2) protein free tallow with a maximum level of insoluble impurities of 0.15% in weight\*; 3) ovine or bovine (specify) ingredients legally imported from Australia, New Zealand, or other countries (list as applicable) recognized as free of scrapie and bovine spongiform encephalopathy. *El producto no contiene materiales de origen rumiante excepto (incluir según el caso) 1) lácteos 2) cebo desproteínizado con un nivel máximo de impurezas del 0.15% en peso\*; 3) ingredientes de origen bovino u ovino legalmente importados de Australia o Nueva Zelanda o de otros países reconocidos libres (lista según el caso) de prurigo lumbar y encefalopatía espongiforme bovina.*

6. Adequate precautions have been taken during processing and storage of the certified products to prevent any commingling or cross-contamination with prohibited ruminant-origin materials. *Se han tomado las debidas precauciones durante el procesamiento y almacenamiento de los productos certificados para evitar contaminación cruzada con ingredientes prohibidos de origen rumiante.*

7. The product has been manufactured in plants authorized by the official competent authority of the United States. *El producto ha sido elaborado en plantas autorizadas por la autoridad oficial correspondiente de los Estados Unidos.*

8. The product has been manufactured in accordance with a U.S. system of laws and regulations designed to validate microbial, physiochemical, and compositional quality. *El producto ha sido elaborado de acuerdo al sistema de leyes y regulaciones de los Estados Unidos diseñadas para validar calidad microbiológica, fisicoquímica*

y composicional.

9. The manufacturer maintains records verifying the nutritional and compositional quality of their products. *El fabricante mantiene registros verificando la calidad composicional y nutricional de sus productos.* \*Lab results must be produced verifying that the tallow used as a pet food ingredient meets this requirement.

**\*\*FORMATTING:** Please be sure that certification statements included on the VS Form 16-4 do NOT cover (are not typed over) the official USDA seal. To provide the required certification statements for Colombia in both English and Spanish (as required), and avoid typing over the official USDA seal, a continuation page to the VS Form 16-4 will be needed. Exporters should include additional statements that will not fit on the VS Form 16-4 on plain bond paper such that it can be copied onto VS Area Office letterhead stationary.

The affidavit line ("This office has on file a notarized affidavit from [insert company name] verifying the accuracy of the statements below:") should precede the certification statements placed on the continuation page. Both pages of the certificate should be appropriately numbered (i.e., page 1 of 2, page 2 of 2).

## 5. Certification Requirements for Imports of Dairy Products

The following certification statements (made on the basis of a notarized affidavit) should be provided on a VS Form 16-4\* for the exportation of dairy products, such as ice cream, milk, milk powder, yogurt, and cheese, to Colombia. Product description (product box on VS Form 16-4) should include the species of origin, as well as the nature of the product. As noted above for unprocessed plant products and animal products, importers are required to have an import permit before importing meat and poultry products. Below is the required language for the certificate.

NOTE: Required certification statements are provided in both Spanish and English since the Spanish was part of the negotiation process. \* See comments regarding formatting at the end.

This office has on file a notarized affidavit from [insert company name] verifying the accuracy of the statements below:

1. Los productos fueron obtenidos de animales criados en o importados legalmente en Estados Unidos y/o producidos con ingredientes lácteos importados legalmente. *The products were obtained from animals raised in or legally imported into the United States and/or produced with dairy ingredients imported legally.*
2. La leche de la cual los productos fueron obtenidos se origino de áreas que no están bajo cuarentena oficial para enfermedades transmisible de control oficial por medio de leche pasteurizada. *The milk from which the products were obtained originated from areas not under official quarantine for animal diseases of official control transmissible through pasteurized milk.*
3. Los productos provienen de una(s) planta(s) autorizadas oficialmente para procesar leche y productos lácteos por la autoridad competente de los Estados Unidos. *The products come from a plant (s) officially authorized to process milk and milk products by the competent authority of the United States.*

4. Los productos fueron manufacturados de leche que recib íó un tratamiento de pasteurización o ultra pasteurización (UHT), o los quesos elaborados con leche cruda fueron madurados por un mínimo de 60 días a 2 grados centígrados de temperatura./*The products were manufactured from milk that received a pasteurization or ultra pasteurization (UHT) treatment, or cheeses ,when manufactured with raw milk, were matured at least 60 days at a minimum temperature of 2 degrees Celsius.*

5. Los productos fueron manufacturados en condiciones higiénicas y sanitarias de acuerdo con las leyes y regulaciones de EE.UU. y no representaran un riesgo de salud a animales o humanos. Los productos se venden libremente en Estados Unidos./*The products were manufactured under hygienic and sanitary conditions in accordance with U.S. laws and regulations and are not likely to pose any health risk for humans or animals. The products are freely sold in the United States.*

6. Los productos no han sido procesados usando ultravioleta artificial o radiacion ionizante./*The products have not been processed using any type of artificial ultraviolet or ionizing radiation.*

7. Los productos han sido empacados usando contenedores y materiales de empaque nuevos con la intención de prevenir contaminación./*The products have been packaged using new containers and packaging materials in a manner intended to prevent contamination.*

8. Los productos han sido sujetos por la autoridad competente de los Estados Unidos a un esquema de vigilancia general, incluyendo pruebas de laboratorio, designadas para detectar adulteración y para validar calidad microbial y composicional./*The products have been subjected by the competent authority of the United States to a general surveillance scheme, including laboratory tests, designed to detect adulteration and validate microbial and compositional quality.*

\* FORMATTING: To provide the required certification statements for Colombia (and avoid typing over the USDA seal), a continuation page to the VS Form 16-4 will be needed. Exporters should include additional statements that will not fit on the VS Form 16-4 on plain bond paper such that it can be copied onto VS Area Office letterhead stationary. The affidavit line ("This office has on file a notarized affidavit from [insert company name] verifying the accuracy of the statements below:") should precede the certification statements placed on the continuation page. Both pages of the certificate should be appropriately numbered (i.e., page 1 of 2, page 2 of 2).

## 6. Wood Packing Material

All wood packaging materials arriving into Colombia must to carry the agreed international seals certifying that the wood has been treated as recommended by the international conventions after September 15, 2005. The set of regulations is to comply with the "Guidelines for Regulating Wood Packaging Material in International Trade" under the International Plant Protection Convention (IPPC).